



Air Fryer Mac and Cheese

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This Creamy Mac and Cheese recipe is made right in the Air Fryer in about 20 minutes or less. There's no need to boil the noodles and everything can be made right in your Air Fryer.

Course

Side Dish

Cuisine

American

Keyword

air fryer mac and cheese, creamy baked macaroni and cheese, mac and cheese

Prep Time

5 minutes

Cook Time

20 minutes

Total Time

25 minutes

Servings

4 people

Calories

530kcal

Author

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Equipment

- Air Fryer
- Box Grater
- Air Fryer Accessory Kit

Ingredients

- 1 ½ cup elbow macaroni
- 1 cup water
- ½ cup heavy cream
- 8 oz sharp cheddar cheese shredded and separated
- 1 teaspoon dry mustard
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon garlic powder

Instructions

1. Combine elbow macaroni, water, heavy cream, ¾ of the cheese, dry mustard, kosher salt, black pepper, and garlic powder in a 7-inch pan that is deep enough to hold all the ingredients. Stir to combine.
2. Place in Air Fryer basket and set Air Fryer on 360 degrees Fahrenheit. Set the timer for 18-20 minutes and start Air Fryer. Halfway through cooking, open the Air Fryer basket and add remaining cheese and stir. Close and continue cooking.
3. Once the Air Fryer is done cooking, open Air Fryer and stir the mac and cheese. Remove the pan from the basket and allow it to cool for 5-10 minutes. The mac and cheese will thicken while it cools. Serve and Enjoy :)

Notes

Various Air Fryer brands cook at different speeds. Check on your mac and cheese around the 18-minute mark. If the noodles are al dente, your mac and cheese can be removed from the Air Fryer.

Nutrition

Calories: 530kcal | Carbohydrates: 41g | Protein: 22g | Fat: 31g | Saturated Fat: 19g | Cholesterol: 100mg | Sodium: 661mg | Potassium: 195mg | Fiber: 2g | Sugar: 2g | Vitamin A: 1005IU | Calcium: 439mg | Iron: 1mg